



Cachaçagora

Unusually fascinated by Brazil's native distilled spirit

Boca Loca

August 28, 2008

Cocktail Recipe: The Herb Cane

Perhaps I'm feeling nostalgic for the 31 years spent living in the San Francisco Bay Area, but I was glad to see that [Boca Loca Cachaça](#) thought to name a cocktail after *Baghdad-By-The-Bay's* legendary columnist [Herb Caen](#).

Rachel Forrest, writing for SeacoastOnline.Com offers the "[Herb Cane](#)" (as in herbs and "sugar cane"... Get it? Har har...) along with other Boca-Loca-supplied recipes:

Herb Cane

- 3 basil leaves
- 6 mint leaves
- 2 ounces Boca Loca Cachaça
- 0.5 ounce Chartreuse (green)
- 0.5 ounce brown sugar syrup
- 1 ounce fresh squeezed lemon juice
- 1 small orange peel

Muddle basil and mint into shaker. Pour in next four ingredients and shake vigorously with ice. Strain liquid into rocks glass.

Squeeze essential oil from orange peel into drink and drop in for garnish.

You'll note there are two ellipses used above. True Caen fans will get the reference.